



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Raquel M. Filmanowicz
Health Operations Administrator

Health Department

Family and Community Health Services

web site: www.milwaukee.gov/health

Routine Food

Ruby Tuesday, Inc.
Ruby Tuesday
10843 W Park Pl
Milwaukee, WI

4/13/2012

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

Fee Amount:
\$107.00

Code Number	Description of Violation	Correct By
2-301.14	Employees did not wash hands before putting on gloves. Employees must wash their hands before putting on gloves and after removing gloves.	4/13/2012
3-301.11	Employee put garnish on soup with bare hands. Employees may not touch ready-to-eat food with their bare hands. (REPEAT VIOLATION)	4/13/2012
3-304.11	The clean drainboard of the dish machine has much dirt and food debris. This area must remain clean and sanitized to prevent contamination.	4/13/2012



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Raquel M. Filmanowicz
Health Operations Administrator

Health Department

Family and Community Health Services

web site: www.milwaukee.gov/health

3-501.16	<p>Many food items on the cook line are cold held at inadequate temperatures. Potentially hazardous food must be held cold at 41 degrees of below.</p> <ol style="list-style-type: none">1. Raw beef 55-60F2. Cooked pasta 54F3. Sauteed mushrooms 62F4. Spinach dip 51F5. Crap cakes 56F6. Sour cream 62F <p>All commercial cooling equipment must be able to keep potentially hazardous food at 41F or below regardless of time of day or volume of service. Ensure all potentially food products are maintained at 41F or below in all coolers of the establishment. (REPEAT VIOLATION)</p>	4/13/2012
3-501.17	<p>Several ready to eat food items on the cook line do not have a date mark. Soup, cooked pasta, and spinach dip. Ready-to-eat potentially hazardous food held for more than 24 hours must clearly marked to indicate the day by which the food is to be consumed on the premise, sold, or discarded. (REPEAT VIOLATION)</p>	4/13/2012
4-701.10	<p>The bar dish machine is not sanitizing. Discontinue use for sanitizing. Properly repair unit to provide the adequate amount of chemical sanitizer.</p>	4/27/2012
6-301.11	<ol style="list-style-type: none">1. There is no hand soap at the server hand wash station.2. There is no hand soap at the bar hand wash station. <p>Make sure all handsinks are supplied with soap.</p>	4/13/2012
6-301.12	<p>There is no hand towel at the cook line hand wash station. Provide single service toweling for all handsinks.</p>	4/13/2012

Notes:

1. The bar ice scoop has a broken handle. Discontinue use of this scoop and any other broken equipment to prevent contamination.

On 4/13/2012, I served these orders upon Ruby Tuesday, Inc. by leaving this report with

Inspector Signature (Inspector ID:82)

Operator Signature